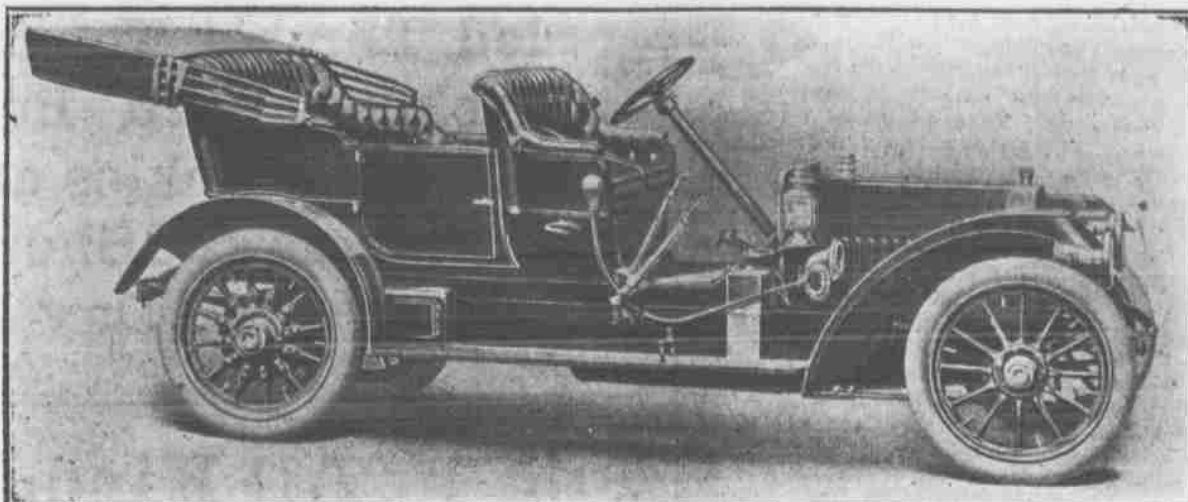


# "30" LOCOMOBILE

THIS SHAFT-DRIVE CAR, WHICH HAS JUST BEEN RECEIVED AND IS NOW ON EXHIBITION AT THE SCHUMAN GARAGE IS A TRIUMPH FOR THE ENTIRE AMERICAN AUTOMOBILE INDUSTRY—A TYPICAL DEMONSTRATION OF AMERICAN SKILL AND PERSEVERANCE.

The LOCOMOBILE is the most RELIABLE car on the Market. It will run day after day, month after month, and year after year with a minimum of care and expense. In DURABILITY it will hold its own against any car in the World. The LOCOMOBILE has an unmarred reputation for SAFETY. There is no record of any accident or injury from the breakage of any part of any LOCOMOBILE CAR. The DESIGN of the LOCOMOBILE is best because it is along approved and accepted lines. The MATERIAL used in the construction of the LOCOMOBILE is the best to be procured. No less than sixteen grades of high quality steel are employed. A notable feature is the use of special formula bronze at important points. In CONSTRUCTION the LOCOMOBILE is a BUILT Car as distinguished from an ASSEMBLED Car. The LOCOMOBILE is the EASIEST and STEADIEST riding of motor cars because it is specially designed for varying roads.



THE ONLY AMERICAN CAR WHICH EVER WON AN INTERNATIONAL RACE FOR ENDURANCE, AS IT DID IN THE VANDERBILT CUP RACE, LOWERING ALL PREVIOUS RECORDS MADE AND GOING 258 MILES IN 240 MINUTES WITHOUT STOPPING.

The "30" Locomobile 5 Passenger Also made in 4 passenger Roadster Touring Car, or Baby Tonneau body.

A new Shaft-Drive Model. Special attention is directed to the easy riding qualities of this model, its smoothness of operation, and to the novel and desirable shaft-drive system thoroughly developed through three years of road testing. The front seat is divided; the rear seat is 51 inches wide, affording ample room for three passengers. The wheel base is 120 inches, yet the car can be turned in a 38-foot street without backing. Another special feature is the law Tension Ignition which prevents water or moist air affecting its working safely and smoothly.

## SPECIFICATIONS:

CHASSIS: "30" standard type.

Wheel base: 120 inches.

Extreme length: 15 feet, top down.

Extreme width: 62½ inches.

MOTOR: Four-cylinder, water-cooled.

Cylinder bore: 4½ inches.

Stroke: 4½ inches.

Horse-power: 38, by test.

Lubricator: Force-feed type, gear-driven.

Oil supply: 1½ gallons.

CARBURETER: Locomobile.

Type: Float-feed, automatic.

Jacket: Hot water.

Fuel supply: 18 gallons.

TRANSMISSION: Selective, sliding gear.

Number of speeds: Four and reverse.

Drive: Shaft.

BRAKES: Two sets, four shoes.

Type of brakes: Expanding on rear wheels.

Running brake: Foot-operated.

Emergency brakes: Hand-operated, interlocked with clutch.

Dimensions: 14 inches in diameter; 1½ inches wide.

WHEELS: 34 inches in diameter; 12 spokes.

Front tires: 34x4 inches.

Rear tires: 34x4½ inches.

SPRINGS: Semi-elliptic, alloy steel.

Front springs: 38 inches long; 1½ inches wide.

Rear springs: 48 inches long; 1½ inches wide.

EQUIPMENT: Eight-inch headlights, generator, oil side lamps, tail light, horn, tire-carrier, tool bag with outfit of tools.

# Schuman Carriage Co., Ltd.,

Merchant Street at Foot of Bishop  
Honolulu Territory of Hawaii

## THE HAWAIIAN PINEAPPLE

By Mrs. Sarah Pearson Stuart in  
The American Housekeeper.

Do you like pineapple? Then think of a kind as soft and tender as the choicest Michigan peach; that you can cut and eat with a teaspoon the same as you would a dish of sliced peaches or pears! A kind without any woody fibrous pulp—whatever, with no tough core to chew on; a kind that each spoonful simply melts in your mouth!

This is the new Hawaiian Pineapple, the fruit that is bound to change all our previous ideas as to what a pineapple really is. We thought we knew what pineapple was, but we were mistaken. The tough, fibrous, acidic specimen that we have always been accustomed to, is no more like what a pineapple should be, and can be made to be, than a little green unripe watermelon is like a big luscious South Carolina twenty-pounder. It is true they are both watermelons but—oh, what a difference!

And behind all this there is a most interesting story. A story of ten years hard work, crowned with a success that has seldom before ever come to a horticulturalist within our time. A story big with achievement and importance to every one of us in the United States who eat and like good things; for it places within the housekeeper's reach a NEW delicacy, as healthful and wholesome as it is tempting, and one that readily lends itself to an infinite variety of uses. Here is the story:

Some ten years ago a young fellow left college to make his way in the world. He didn't seem to care for desk work of any kind, although his education was a most finished one. The professions did not appeal to him; what he craved most was an outdoor life. So he fell to studying agriculture. He saw that in the general sense agriculture was a very broad field, and that to make a really big success one has to specialize. Fine fruit raising seemed to him from his observations to offer the greatest possibilities, and after considerable study he selected the pineapple as the fruit capable of the highest type of development. He set about to make it the "king of fruits."

He traveled here and there studying it. He found it at its best in England, where especial care is taken in its raising. With the utmost

care it is grown under glass for the wealthier classes, and around Christmas time it is the aristocratic fruit of the country, often selling for a guinea apiece. The more he studied this English pineapple, the more enthused he became in cultivating a fruit like this for the American public, not merely for Christmas time and for the wealthy as they do in England, but for the whole people for all the year round. This was a big proposition—just so big that no one had ever attempted it before.

He began energetically looking around for the best place to grow this pineapple, no matter where it was. He found it in Hawaii. The native pineapple there excels any to be found in any other part of the world. This for the reason that the climate exactly suits this tender fruit. It is sub-tropical, with a soil just right. Nature there does for the pineapple what all science cannot do for it elsewhere. He found that the fruit could easily be made there to attain finer qualities naturally in the open field, than the glass raised and carefully nurtured pineapple of England. So he started to work.

Ten years have gone by and today he is one of the largest pineapple growers in the world, a "pineapple king" they call him out there. Linked to his own immense pineapple fields are other huge ones of Hawaiian and American capital and interest; all working harmoniously to produce the choicest pineapple fruit ever known. In 1901 there was only about 40 acres devoted to pineapples. In 1908 there were 5000 acres under cultivation and more this year. What the future acreage will be no one even predicts. The fruit makes instantaneous friends wherever it is shown. Nothing like it was ever to be had before.

After having produced the finest pineapple possible, the next problem was to market it. And this took money and brains. The pineapple could not be exported raw if the growers wished the American people to know it, as he knew it. Way out there in the Pacific, with an infrequent steamer service, it was impossible to wait until the fruit ripened before picking and then attempt to hold it for the steamer and to keep it during the long voyage. To pick

the pineapples green with the theory of their ripening on the way, as they do with some fruits from foreign ports, especially with Bahama and Singapore pineapples, the woody fibrous kind we have always known, would be to absolutely ruin them. A pineapple does not ripen off the plant so well as some other fruits, and this Hawaiian grower knows it better than anyone else. So the problem was to give it to the American housewife thoroughly ripe and at its best, and in such a way that she could have it at all times of the year.

The problem was solved by the use of sanitary cans; one of the finest containers known. This canning industry of Hawaii being new, only the most modern and sanitary methods are used, and the sanitary cans absolutely prevent any contamination of the contents by acid or solder. The can is sealed by a machine process without the use of either of these two injurious factors. Through the use of these sanitary cans any housekeeper in the United States may now enjoy Hawaiian Pineapple at its best, no matter where she lives, or whether it is July or December. She can always have a few cans upon her pantry shelf ready for any emergency where a delicious dessert or quickly prepared luncheon is desired.

The center of the Hawaiian pineapple growing is in the island of Oahu, where the city of Honolulu is situated. The pineapples are set in long rows much as we set out cabbage or tomato plants here. The fields are so big that these "rows" are sometimes two and half miles long stretching toward the mountains. It takes about 18 months for a pineapple plant to fruit. It is owing to this long time that the climate of Hawaii is so especially adaptable to its raising. The variation in temperature out there is but a few degrees between summer and winter; the plants growing right along throughout our own hot summer and frigid winters without feeling the difference. A field of growing pineapples in this "Paradise of the Pacific" is probably one of the most beautiful sights in the world. The pineapple grows on a large spreading plant, knee-high to waist-high. The lines of the pineapple plant are beautiful as its color; the long gray-green leaves sweep away from the center, the plant in perfect arcs, making beautiful decorative forms wherever the eye can reach.

The pineapple is a composite fruit, each one of the little geometrical divisions surrounding an eye, representing a unit of its structure. The first sign of the formation of a fruit

is the appearance of a tiny "crown" which develops slowly into a miniature pineapple; the blossoms then come out, a tiny flower at each "eye" while the fruit is still small, but disappearing long before it has attained its full size. The plant likes a sufficient amount of moisture, which it gets just right in Hawaii. Too much water will rot the roots, while too little will reduce the size and juiciness of the fruit. The pineapple matures slowly as the accompanying photographs will show, but owing to the delightful evenness of the climate damage to a crop is very rare, making it a most profitable industry.

After bearing its fruit the plant is not cut down, but left standing and in course of time bears a second and usually a third crop, the fruit coming from suckers which start near the point where the first pineapple was cut. But a plant is rarely allowed to bear more than a third time, as the fruit then begins to deteriorate.

In the West Indies, where most of our fresh pineapples have always come from there is a great distinction between "field pineapples"—the little hard reddish fruit which sells from ten cents up on the city fruit stalls, and "garden pineapples" which are to be found only at the high-priced fruit stores at somewhere around a dollar apiece. The industry in the West Indies is an old one, and lumbered with poor varieties, had methods and consequently inferior product. This is also the case in Singapore, for many years the chief source of the pineapple crop of the world. Very different conditions prevail in the Hawaiian Islands, as told about above. While less than ten years old there, the pineapple industry has become second in importance to sugar. With the industry largely in the hands of our college man and American growers the possibilities of it are almost unlimited. Many smaller growers are seeing the advantage of the pineapple as a reliable and profitable crop and are starting to grow them. It is said by those who have visited Hawaii and examined the situation that there is today no more promising field for the man with a natural bent toward horticulture than this new industry in our island possessions.

Out there they plant only the choicest "garden pineapple," known as the Smooth Cayenne, a fruit which when matured weighs from seven to nine pounds and ripens to a rich golden yellow. They set out the new patches with slips which are either the crown cut from a ripened pineapple or the shoots which grow directly under the fruit, like you will

sometimes find on any fresh pineapple bought in the market. The Smooth Cayenne is acknowledged to be the very finest variety of pineapple known.

To show the magnitude to which the Hawaiian Pineapple industry has grown in so short a time, a glance at the figures of the "canneries" there is all that is necessary. Six years ago they were putting up about 3,000 cases of pineapple a year. Last year they put up 400,000 cases—and most of this for American use. These 400,000 cases mean 9,600,000 cans of Hawaiian Pineapple for the American groceryman to sell, and the demand is even greater than this huge supply. Wherever it is sold it has almost completely displaced all other kinds of pineapple, and grocers now consider it a most staple product; a big all the year round seller. About 1,600 workers are employed in these canneries alone, exclusive of all the men in the fields, and one of these canneries is said to be the largest fruit canning factory in the world.

The canning of this pineapple is a very quick and near-to-nature process. A great deal of thought and capital has been put into this work. The pineapples are brought in from the fields to the canneries in truck loads. From that time the fruit is not touched by human hands. The machines pare the pineapples, and as they are thoroughly ripe, this is a delicate operation. Then they are cored by other machines and sliced—and such slices; good, big, thick, generous ones. Then they are put in the specially made sanitary cans, and a syrup of pure granulated sugar is poured over them. The cans are quickly sealed. Absolutely nothing is added to the fruit except the sugar, and this merely to safely preserve it. In fact, there is nothing that could possibly be added to improve it half as good as its own delicious pureness. Within six minutes from the time a pineapple is delivered to the peeling machine, it is pared, cored, sized, sliced, packed and the sealed can is submerged in a bath of live steam, which thoroughly sterilizes the entire package.

By this quick and modern method the housewife is assured of the fruit being perfectly ripe and perfectly fresh—at its very best—when she gets it. It is left on the plant until the last minute, getting its thorough ripening. It is then picked and carted to the cannery without delay, and immediately canned. No time is lost anywhere. Thus when you open a can of Hawaiian Pineapple it is exactly the same as picking and eating fresh fruit in the field.

For once the can is hermetically sealed there is not a fraction of change in the fruit from then until the housewife opens it in her own kitchen.

The fruit is put up in three ways; sliced, as has been told about, and also in crushed and grated form. Thus you can buy a can of whole slices, or a can of crushed pineapple, or a can of finely grated, according to your requirements. The crushed and grated forms are used largely for pies, cakes, puddings, ices and for all cooking purposes. Almost any of the many excellent puddings usually made with apples can be made of Hawaiian Pineapple with very decided gain in flavor as well as in novelty. The dessert which made with apples is ordinary and commonplace may be transformed into an unusual and more elegant dish by substituting this with pineapples.

Upon arrival in San Francisco, the product is distributed through the regular system of brokers, wholesalers and retailers, and finds its way all over the country. It is today sold by nearly every good grocery store in the United States. A housewife can get it no matter where she lives. If perchance her local grocer has not put in a stock of it, as sometimes happens, he can get it for her without delay by simply sending an order to his wholesaler for "Hawaiian Pineapple." All wholesalers are now well acquainted with it and will send him a supply quickly. When once he shows it to his customers he will need no coaxing to keep a large stock of it on hand—once shown, it sells itself. While there are several different growers raising enormous crops all the time, there is no special brand of this pineapple to be asked for. The general term "Hawaiian Pineapple" is all that is necessary in calling for it. It is all the same no matter which grower raised it; it is all canned alike. All the growers have formed themselves into an association with the common object of making Hawaiian Pineapple the standard of the world and placing it within the reach of all. These growers look forward to the time when there shall be as large a demand for this pineapple as there is now for canned peaches and pears.

The canned pineapple we formerly knew was a poor apology for good fruit, as every housewife knows. It was a little wet, a little sour and a little sweet; about as good as molasses chips. And with garden pineapples worth a dollar apiece they could not be used for commercial preserving—so we had to be content

(Continued on page 10.)